



R E C I P E

Recipes gathered from many resources, especially www.allrecipes.com

ROAST PORK

INGREDIENTS

- | | |
|--------------------------------------|---|
| ‡ 1/2 cup fresh lime juice | ‡ 1 large onion, sliced into thin rings |
| ‡ 2 tsp. salt | ‡ 1 tsp. grated fresh ginger |
| ‡ 3/4 cup soy sauce | ‡ 2 bay leaves |
| ‡ 1 (6 lb.) boneless pork loin roast | ‡ 2 cloves garlic, minced |
| ‡ 3/4 cup white sugar | |

DIRECTIONS

1. In a medium bowl, mix together the lime juice, soy sauce, sugar, ginger, garlic, and salt until the sugar dissolves.
2. Place the loin of pork in a roasting pan, and scatter the onion rings and bay leaves over it. Pour lime-ginger mixture over the meat, and cover with plastic wrap. Refrigerate for 12 hours or so, turning every once in a while.
3. Preheat the oven to 325 degrees F.
4. Roast, uncovered, for about 3 1/2 hours; baste frequently with pan juices. for a well done roast, cook until the internal temperature of the roast is 160 degrees F.